

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE Feb 28, 2002	ESTABLISHMENT NO. AND NAME AFC Abattoirs Est 194		CITY Coominya, Qld
FOREIGN PLANT REVIEW FORM				COUNTRY Australia	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. John Langbridge		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable	

CODES (Give an appropriate code for each review item listed below)  
 A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 U	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
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			COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. John Langbridge		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP--No preventative action recorded  
 19--foot clipper, horn clipper and carcass saw not cleaned properly between carcasses  
 28--Drop meat procedure not followed properly  
 31--specks of rail residues on meat on the boning table.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		March 1, 2002	Oakey Abattoir Est 558		Oakey, Qld
NAME OF REVIEWER Australia		NAME OF FOREIGN OFFICIAL Dr. M. Douglas Parks		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re review <input type="checkbox"/> Unacceptable	
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NAME OF REVIEWER Australia	NAME OF FOREIGN OFFICIAL Dr. M. Douglas Parks		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SOP--Preventative action not recorded

ACCP--Hazard analysis incomplete(the results all three categories of hazard considerations were not recorded) and pre-shipment review was inadequate. AQIS issued a 30 day compliance letter.

8--coli testing--The procedure did not designate the employee responsible to collect the sample.

9--The moving viscera table was not properly cleaned between uses.

9--The cutting boards, ready for use, had residues from previous uses.

17--The eviscerating employee made a cut in the omasum and did not sanitize the knife nor was the carcass marked for examination and /or trimming.

28--The plastic covers , ready for use, on two meat drop trim stations had residues on them.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS  <b>FOREIGN PLANT REVIEW FORM</b>	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	March 4, 2002	Meramist	Est 3416	Caboolturr, Qld
				COUNTRY
				Australia

NAME OF REVIEWER M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. John Langbridge	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re review <input type="checkbox"/> Unacceptable
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NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. John Langbridge	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

HACCP--No CCP that address zero tolerance in plan. AQIS issued a 30 day compliance letter.

27 &31--Feces and feathers on carcasses in the carcass cooler.

27--The employee that was removing the bung was not using the two knife method resulting in possible contamination.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

March 6,  
2002

ESTABLISHMENT NO. AND NAME

Western Exporters Est 101

CITY

Charleville, Qld

COUNTRY

Australia

NAME OF REVIEWER

M. Douglas Parks

NAME OF FOREIGN OFFICIAL

Dr. John Langbridge

EVALUATION



Acceptable



Acceptable/  
Re-review



Unacceptable

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	COUNTRY Australia		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. John Langbridge		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP--No prevetattive action reccorded.

19--The moving visera table was not cleaned properly between uses.

27--Improper use of bung hook resulting in possible contamination.

28--Equipment being washed in the hand wash sink.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS  <b>FOREIGN PLANT REVIEW FORM</b>		REVIEW DATE March 12, 2002	ESTABLISHMENT NO. AND NAME Northern Co-operative Meat Company      Est 239		CITY Casino, NSW  COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. John Langbridge		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE March 12, 2002	ESTABLISHMENT NO. AND NAME Northern Co-operative Meat Company      Est 239	CITY Casino, NSW COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. John Langbridge	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

E. coli testing--The procedure does not designate the employee responsible to collect the samples.

19--The moving viscera table was not cleaned properly between uses.

28--The veal carcass saw hose was touching carcasses.

31--Grease particles from the rail was on carcasses at the quartering station.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

March 13,  
2002

ESTABLISHMENT NO. AND NAME

Wingham Beef Exports Est 154

CITY

Winham, NSW

COUNTRY

Australia

NAME OF REVIEWER

M. Douglas Parks

NAME OF FOREIGN OFFICIAL

Dr. Albert Cobb

EVALUATION

☒ Acceptable ☐ Acceptable/  
Re-review ☐ Unacceptable

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			COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Albert Cobb		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP--Preventative action not recorded.

E. coli testing--The procedure does not designate the plant location for sampling.

17--Heavily beaded condensate, was on overhead structures not cleaned and sanitized daily, above exposed carcasses in cooler number one.

19--The dehorning clippers were not cleaned properly between uses.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS  <b>FOREIGN PLANT REVIEW FORM</b>		REVIEW DATE  March 18, 2002	ESTABLISHMENT NO. AND NAME  Ozimeats      Est 2346		CITY Pyramid Hill, Vic  COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Charles Bosgra		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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COMMENTS:

SSOP--Preventative action not recorded.

E.coli--The procedure does not designate the employee responsible to collect the sample nor the location in the plant for sample collecting.

28--The underside of an exposed product scale had a decomposing rubber-like substance in close proximity to product.

28--Employee equipment was being washed in the hand wash sink.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		March 19, 2002	Greenham Tasmania Est 716		Smithton, Tas
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL		EVALUATION	
Mr. M. Douglas Parks		Dr. Charles Bosgra		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable	
ODES (Give an appropriate code for each review item listed below)					
A = Acceptable      M = Marginally Acceptable      U = Unacceptable      N = Not Reviewed      O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 M	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 U	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 U	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

**FOREIGN PLANT REVIEW FORM**  
(reverse)March  
19,2002

Greenham Tasmania

Est 716

Smithton, Tas

COUNTRY  
AustraliaNAME OF REVIEWER  
Dr. M. Douglas ParksNAME OF FOREIGN OFFICIAL  
Dr. Charles Bosgra

## EVALUATION

☒ Acceptable ☐ Acceptable/  
Re-review ☐ Unacceptable

## COMMENTS:

IACCP--No provision for preventative action in the CCP.

E. coli testing-- the procedure does not designate the plant location for sample collecting.

19--The carcass split saw was not cleaned properly between uses.

28--On the trim stand the wizzard knife cords were touching the trimmer's boots and it is possible for the cords to come in contact with the exposed carcasses.

26--The floor cleaning person was climbing onto the trimmer's stand with a high probablity of touching the exposed carcasses.

31--The trimmer's stand was so high it is very difficult for the trimmer to see the lower part of the quarters of beef.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		March 20, 2002	SBA Foods	Est 790	Currie, King Island
		COUNTRY Tasmania Australia			
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Charles Bosgra		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 M	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 AO
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
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Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE March 20, 2002	ESTABLISHMENT NO. AND NAME SBA Foods      Est 790	CITY Currie, King Island
			COUNTRY Tasmania Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Charles Bosgra		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable

COMMENTS:

HACCP--Incomplete hazard analysis (descions concerning the three areas of risk not recorded). AQIS issued a 30 day compliance letter.

E. coli testing--The procedure does not designate the plant location for sampling collecting.

27-- A hanging steel rod at the hide puller was a common touch area of hide off legs and hide on legs.

28--Tools for use with edible and inedible product handling were comingled.

31--Trimming of carcasses was not adequate.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		March 21, 2002	Poowong Meat Packing Est 224		Poowong, Vic.
NAME OF REVIEWER r M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Charles Bosgra		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules 61 A
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment 62 A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records 63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam 66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling 67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling 68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures 69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant 70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection 71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification 72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification 73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates 74 A
Product contact equipment	19 U	Residue program compliance		46 A	Single standard 75 A
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Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items 77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM  
(reverse)

March 21,  
2002

Poowong Meat Packing

Est 224

Poowong, Vic.

COUNTRY  
Australia

NAME OF REVIEWER  
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL  
Dr. Charles Bosgra

EVALUATION

☒ Acceptable ☐ Acceptable/  
Re-review ☐ Unacceptable

COMMENTS:

SOP--Preventative action not recorded.

IACCP--Preventative action not recorded.

E. coli testing--The procedure does designate the employee responsible to collect samples.

19--The moving viscera table was not properly cleaned between uses.

19--The carcass split saw was not properly cleaned between uses.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		March 22, 2002	Tatiara Meat Est 389		Laverton North, Vic
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Charles Bosgra		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
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Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
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Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

**FOREIGN PLANT REVIEW FORM**  
(reverse)REVIEW DATE  
March 22,  
2002ESTABLISHMENT NO. AND NAME  
Tatiara Meat Est 389CITY  
Laverton North, VicCOUNTRY  
AustraliaNAME OF REVIEWER  
Dr. M. Douglas ParksNAME OF FOREIGN OFFICIAL  
Dr. Charles Bosgra

## EVALUATION



Acceptable

Acceptable/  
Re review

Unacceptable

## COMMENTS:

Labeling--Final approval not on file for "Natural" lamb.

SOP--No written procedure for pre-operational sanitation.

SOP--Preventative action not recorded.

IACCP--Hazard analysis incomplete (decisions concerning the three areas of risk not recorded).

IACCP--Preventative action not included in CCP and not being recorded. AQIS issued a 30 day compliance letter dealing with these two matters.

7--Heavily beaded condensate on surfaces not cleaned and sanitized daily above open empty cartons to be used for product.

8--Employee wiped condensate from overhead structures without moving the open cartons located beneath this area.

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		March 25, 2002		Western Australia Marketing Co-op Est 572		Katanning, W A	
FOREIGN PLANT REVIEW FORM						COUNTRY Australia	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Barry Savage		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable			
CODES (Give an appropriate code for each review item listed below)							
A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply							
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 M	Packaging materials		56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation		57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims		59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring		60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules		61 A
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment		62 A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records		63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection		64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam		66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling		67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling		68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures		69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant		70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection		71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification		72 A
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Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates		74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard		75 A
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Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items		77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security		78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification		79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports		81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A			
Personal hygiene practices	26 U	Ingredients identification		53 A			
Sanitary dressing procedures	27 U	Control of restricted ingredients		54 A			

**FOREIGN PLANT REVIEW FORM**  
(reverse)March 25,  
2002

Western Australia Marketing Co-op Est 572

Katanning, W A

COUNTRY  
AustraliaNAME OF REVIEWER  
Dr. M. Douglas ParksNAME OF FOREIGN OFFICIAL  
Dr. Barry Savage

## EVALUATION

☒ Acceptable ☐ Acceptable/  
Re review ☐ Unacceptable

## COMMENTS:

1--Hazard analysis incomplete (decisions concerning the three areas of risk not recorded). AQIS issued a 30 day compliance letter.

2--coli testing--The procedure does not designate the employee responsible for the collecting of samples.

3--There were residues of previous day's use on overhead cords above exposed product.

4--Employee scabbards and knives were subjected to floor cleaning overspray during the break.

5--There were open boxes of exposed product in the offal room during cleanup with a high pressure hose on the floor at break time.

6--The sheep skinning flanker was backing into the skinned carcass next to his position and touching it with his clothes.

7--The employee equipment sanitizer was at 79.2 degree C. where 82 degrees C is required at the pre-trim station in the boning room.



FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		March 27, 2002		T & R Murray Bridge Est 533		Murray Bridge, SA	
FOREIGN PLANT REVIEW FORM						COUNTRY Australia	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Tony Wigg		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re review <input type="checkbox"/> Unacceptable			
CODES (Give an appropriate code for each review item listed below)							
A = Acceptable      M = Marginally Acceptable      U = Unacceptable      N = Not Reviewed      O = Does not apply							
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials		56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation		57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals		58 A
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Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring		60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules		61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment		62 O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records		63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection		64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam		66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling		67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling		68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures		69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant		70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection		71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification		72 A
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Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification		79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports		81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A			
Personal hygiene practices	26 A	Ingredients identification		53 A			
Sanitary dressing procedures	27 U	Control of restricted ingredients		54 A			

**FOREIGN PLANT REVIEW FORM**  
(reverse)March 27,  
2002

T &amp; R Murray Bridge Est 533

Murray Bridge, SA

COUNTRY  
AustraliaNAME OF REVIEWER  
Dr. M. Douglas ParksNAME OF FOREIGN OFFICIAL  
Dr. Tony Wigg

## EVALUATION

☒ Acceptable ☐ Acceptable/  
Re-review ☐ Unacceptable

## COMMENTS:

IACCP--The hazard analysis had no microbiological consideration. CCP 7 had no specific corrective action in case of failure.

QIS issued a 30 day compliance letter.

7--Heavily beaded condensate was, on surfaces not cleaned and sanitized daily, above exposed product on a conveyor.

7--Ingesta was found in the cheeks of heads after inspection and on the cut up line.

7--The employee that was scalping the anús (cutting across) was continuing the cut under the skin over the pin bone.